




shoggoth = best toy ever



Chaz
 [cvillette](#)

<https://cvillette.livejournal.com/2008-02-16> 06:49:00

MOOD: 😊 happy

MG, if you're still up (or anybody else who is familiar with working with sourdough starter), do you know--after I knead the salt and additional flour into the sponge, is it OK to put the resulting dough into an oiled bowl for the next rising, as you would with yeast bread? Or should it just be plastic wrap?

There's no oil in my sourdough recipe, and I don't want to discommode Elmer, who is working hard.

In fact, he's such a happy little shoggoth that the sponge *quadrupled* in size overnight, despite it being about sixty degrees in my kitchen. And, er, I neglected to put the starter back in the fridge after the two hours of digesting time (I was too busy fretting, okay?) and when I came out this morning, he had bubbled up around the edges of the lid on the quart ceramic container he's in. (This from one cup of reserved starter!)

Oh Elmer, you are a mighty symbiotic complex of wild yeasts (*Candida*! Mmm!) and *Lactobacillus*! (I guess, after 250 years in captivity, we have to call this a feral yeast...)

TAGS: [shoggoth](#)



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All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

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24 comments





 [Ometotchtli](#)

[February 16 2008, 14:04:49 UTC](#) [COLLAPSE](#)

Girls are a better toy than shoggoths. Or cats.

But it's cute to see you crushed out on a Lactobacillus colony.




 [cvillette](#)

[February 16 2008, 14:06:09 UTC](#) [COLLAPSE](#)

He's adorable! And he makes me bread! Best roommate ever!

(It's been shaped and is on its final rise now. I decided not to oil the bowl, and it seems to have worked out okay.)



 [ace_cub_reportr](#)

[February 16 2008, 14:09:35 UTC](#) [COLLAPSE](#)

Just wait until he starts to play his music loud, collect piercings, and bring home boyfriends ten years older....



 [cvillette](#)

[February 16 2008, 14:14:25 UTC](#) [COLLAPSE](#)

As long as he's being safe. That's all I care about.



 [trollcatz](#)

[February 16 2008, 14:36:05 UTC](#) [COLLAPSE](#)

And wait 'til you wake up some morning and find he's *somewhere you didn't put him the night before...*

(It's *ALIVE!*)




 [cvillette](#)

[February 16 2008, 14:45:55 UTC](#) [COLLAPSE](#)

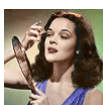
Heck, he almost did that last night. If I'd slept in another fifteen minutes, the escape attempt would have worked.



 [trollcatz](#)

[February 16 2008, 14:51:22 UTC](#) [COLLAPSE](#)

Bread, as narrated by Vincent Price. *g*



 [Ometotchtli](#)

[February 16 2008, 14:53:30 UTC](#) [COLLAPSE](#)

Beware of the Blob. It creeps, and creeps....



 [cvillette](#)

[February 16 2008, 14:55:44 UTC](#) [COLLAPSE](#)

Do you eat the bread? Or does the Bread Eat You?




[mearn4d10](#)

[March 16 2008, 15:42:43 UTC](#) [COLLAPSE](#)

Well, they say You Are What You Eat...




 [inaurolillium](#)

[February 16 2008, 18:55:08 UTC](#) [COLLAPSE](#)

Not only was I not awake, I've never made sourdough and have absolutely no idea how to deal with it. I'm very much a by-the-book baker, as I've never done enough of it to know where I can fiddle recipes, and the few things I've done with sponges I've never oiled the bowl, so I would have said don't do it. Glad it worked anyway. And good luck tonight.



 [inaurolillium](#)

[February 16 2008, 19:04:41 UTC](#) [COLLAPSE](#)

Now that I've woken up a little bit more, and been reminded of my sensibilities, I find that it is absolutely necessary that I add, "Dammit, Jim, I'm a cook, not a baker."



 [cvillette](#)

[February 17 2008, 05:52:42 UTC](#) [COLLAPSE](#)

...

I knew I liked you.

How are you with silicon cement?



 [inaurolillium](#)

[February 17 2008, 09:21:27 UTC](#) [COLLAPSE](#)

Do you mean thermal concrete, used to patch up the Mother Horta, or the stuff I used to glue my shampoo dispenser to my shower wall?



[matociquala](#)

[February 17 2008, 12:24:48 UTC](#) [COLLAPSE](#)

Little known fact. They're nearly identical, except thermal concrete is a form of epoxy (thus, the name).

(Sorry to butt in. I have this Horta/Spock icon I need to use.)



[inauroilillium](#)

[February 17 2008, 12:27:24 UTC](#) [COLLAPSE](#)

It's a fabulous icon.



[matociquala](#)

[February 17 2008, 13:01:55 UTC](#) [COLLAPSE](#)

Why thank you.

The best thing about the Star Trek media tie-ins (other than Mike Ford's Klingon chess book) is Diane Duane's introduction of a Horta officer on the Enterprise.

Hortas are loff.



[inauroilillium](#)

[February 17 2008, 20:23:00 UTC](#) [COLLAPSE](#)

I actually remember the Horta officer from the book(s?) better than I remember the one from the episode.



[rickybuchanan](#)

[February 19 2008, 12:00:29 UTC](#) [COLLAPSE](#)

The Complete Stranger (TM) will answer your question since nobody else has... Oil in the cooking part is fine. I doubt oil in the starter itself would kill it either, they are tough critters, but it's the flour that it feeds on so it wouldn't do it any good.

Hence except for experimentation purposes (and if you do, let me know) I'd keep the starter you're keeping away from the oil, but in the recipe itself go for your life.

r

PS

Tekeli-li!



[cvillette](#)

[February 19 2008, 12:07:51 UTC](#) [COLLAPSE](#)

Thank you! Yes, I will keep oil far away from Elmer's parent mass. Next time I might try the oil-the-bowl-and-turn-it-over trick.

I'm amazed by how robust this little colony is. I had always heard that sourdough starters were finicky and problematic, but I've now made bread and pretzels, both in my chilly kitchen, and they both rose and developed wonderful gluten and baked up delicious.

Tekeli-li! I have not tried feeding him any penguins yet, however.



[rickybuchanan](#)

I've read your LJ and it seems like you have the knack for cooking stuff from scratch like Real People Should (sorry, my biases are showing). I think for anybody who has the cookery knack, looking after sourdough wouldn't be a problem... I suspect it's finickiness is greatly overrated by those who have trouble making bread in the first place.

(of course, it'll start turning green or purple now if it finds out that I've said this)

Oil in breadmaking bowls in general is helpful, yeah. Did you know I made much/most of my family's bread when I was in my early teens? It was very very cool and fun... especially the "no knead" recipe which I may force upon you if I find it somewhere. It's especially good for those times when you have one arm in plaster.

Also, no feeding cute penguins to the shoggoths! I *like* penguins - see icon.

r



cvillette

February 19 2008, 12:45:02 UTC COLLAPSE

Pink. I guess the local ones turn pink when they've become evil. Which makes sense: pink is the color of evil in general.

Oh, a broken-wrist-compatible bread recipe. SCORE!

(Your penguin looks like it is trying to fly. I'm not sure if that's awesome, or makes me sad.)



rickybuchanan

February 20 2008, 12:28:20 UTC COLLAPSE

I have always thought that "little girl pink" was evil, but that's my gender bias showing... what's your excuse for believing pink is evil? And has the Shoggoth turned on you yet?

Broken-wrist-almost-compatible bread is here: <http://www.breadtopia.com/basic-no-knead-method/>

In fact, that one is almost entirely unlike the version I used to make which involved live yeast not powdered stuff and no mixing at the start. But it looks robust and they have a sourdough version so I think it would do the trick. Also, speaking from experience, it helps a lot if you're at the part of broken wrist where you can push stuff around with the flat bit of your cast. If you're still "ouch don't go near my arm" then it's much trickier to do anything one handed.

The penguin is actually just jumping and photographed from low down (it's not photoshopped!), but I like to think it's flying. I have a thing for penguins, you see. They're like me: They seem small and unable to look after themselves and yet they survive and thrive in unbelievably hostile places. I saw you write a while back that you have some kind of metabolic disease, and I *think* you meant an inborn error of metabolism because they're the kind that mean you end up having to take in heaps of calories to deal with them and you seem to do that... I have a mitochondrial disease too,

which is another variety of metabolic problem although mine mostly just makes me bloody sick and doesn't make me need extra calories (damm and blast!). Do you know much about yours? I know a lot of inborn errors of metabolism can't be exactly diagnosed yet (like, say, mine :/) but I'm curious because you seem to be able to work and do usual stuff so I guess you aren't very disabled by it?

Feel free to ignore the above, I'm just nosy. I have the curiosity flaw as defined in the white wolf games :)

r



 [cvillette](#)

[February 20 2008, 15:50:58 UTC](#)

[COLLAPSE](#)

Pink = creepy Barbie playsets, Mary Kay Cosmetics award Cadillacs, and anything Hello Kitty. Evidence enough!

Recipe bookmarked. I fall off perfectly good walls for fun, so the sprain potential is high. That looks pretty sprain-friendly. (I do have a bread robot, but embrace the options, sez I.)

It's sort of a disease that causes an error? Hard to explain. But at this point the error model is probably pretty good. And no, it's not disabling if I stay on top of it--just annoying, sometimes. I LOVE food, but the having-to part can be boring and peevish-making.

I approve of and support your mighty penguin-ness, and wish you mild winters.

(Curiosity: it's a bug *and* a feature! Humans, we are a funny bunch.)

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